

**FABIEN PAIRON** - MOF Charcutier-Traiteur

Teacher at the hotel school from Lausanne

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M. Pairon imagined, designed and worked on an innovative rectangular mould for "Pâté en Croûte" (meat pie):

- Practical, functional and efficient.
- Easy forming, filling, removal and storage.
- Multiuse : Pâté Croûte (rectangular meat pie), sweet and savory cakes, special breads, ginger bread , etc.
- Developed and manufactured by de Buyer in France.



**Foldable stainless steel rectangular baking mould GEOFORME**



Code	Designation	Lcm	Wcm	Hcm	Liters.	Kg
PERFORATED MODEL						
3210.24		24	5	6		0,55
3210.35		35	7	7,5		0,93
3210.48	Professional size only	48	9	8,5		1,28
PLAIN MODEL						
3211.24		24	5	6	0,7	0,7
3211.35		35	7	7,5	1,8	1,14
3211.48	Professional size only	48	8	8,5	3,6	1,56

Product developed in collaboration with a professional to design the first foldable mould whose fastening system can not be lost.

The perforated model allows even cooking of the dough.

Perfect for PATE EN CROUTE (meat pies), but also for breads, brioches, ginger breads or cakes.

Can be associated with baking paper for oven cooking.

